

# TWELVE FIGHTS IN ONE NIGHT FOR TREE STUMP

Hartmannsweiler-Kopf in the Vosges Is Scene of Constant Fighting.

## TRENCHES FIVE YARDS APART

Character of Warfare That Has Engaged Armies in Alsace for Seventeen Months—Capture of Cemetery Costs More Dead Than Were Ever Buried in It.

London.—The following is published in the London Daily Express from its correspondent in Paris:

"When the snow-laden hills come roaring over the Alsatian winds, its icy blast chilling the body to the bone, the 'poilus,' huddled together, many feet below the ground, draw their blankets closer around them, for the blizzard creeps down every nook and cranny, and the men, now experiencing their second winter campaign in the Vosges, murmur: 'How cold the Boches must feel!'"

"This note of cheerfulness prevails throughout the French lines, and nowhere more than in this sector of the front. I have chatted with Turcos, who now see snow for the first time, and with men whose extremities were frost bitten last winter, but everyone is happy with the idea that, no matter how much he feels the cold, the plight of the Germans must be much worse.

"Here we are in German territory; there is no gainsaying that aid to cheerfulness. How far we have progressed I am forbidden to state, but I can affirm that no fewer than twenty Alsatian towns are now within the penny postal rate of France. Every yard gained is a step nearer the Rhine, but for every foot of ground conceded by the enemy there is bloody fighting. Hartmannsweiler-Kopf has become a symbol of the conflict in Alsace; in no other sector of the front, so the French general staff say, has the fighting been so severe, but the importance of its loss or gain must not be exaggerated.

"The summit, it is true, commands a great portion of the plains of Alsace, but ever since the French first reached the foot of the hill the whole of Hartmannsweiler-Kopf has never been wholly in the possession of either French or German.

"Warfare in Black and White. "Here is warfare in black and white. The black uniforms of the Chasseurs Alpins are silhouetted against a background of snow. From an observation post one sees columns of smoke-footed mules carrying packs of guns, and companies of men, like myriads of ants, crawling through the mountain passes; or again, patches of black, vague smudges, whirling over the snow. More Chasseurs Alpins rushing on skis over hill and dale, stopping, twisting, firing and rushing on again; agile little men who are the terror of the Germans' lives in this sector.

"Tales of their daring are legion. It is not so long ago that a handful of them crawled through the German lines and brought back a munition train! It was in the early hours of a winter's morning. They found the train with steam up; the engine was started, the enemy was taken completely by surprise, and the train was brought to a spot near enough to the French lines for the men to remove the munitions and destroy the train. "The Chasseurs, or 'blue devils' as they are called, were concerned in the taking of Sudei farm, which opened up the road to the Reinbach valley. After some skirmishing between outposts the French established themselves on the River Sutz. The snow was falling thickly when the French began their advance in the teeth of a hurricane of shells that came from the German batteries on the hills behind Cernay, but nothing daunted the 'devils,' although they were two days on the way, sleeping in the snow.

"At dawn on the third day the French outposts heard the sound of firing. It was caused by the skiers, who had been out all night looking for the enemy. They returned, bringing back with them two wounded German officers and six men.

"The ruins of the Chateau Froudestin concealed the guns, and massed in neighboring valleys were the Germans. Enemy airmen had been hovering over the column since it set out, and undoubtedly the enemy was trying to draw the French into a trap, but Froudestin signs went astray. Soon the enemy found he had no chance of ambushing the French, and he changed his tactics and sent out one company from a Bavarian regiment to wipe out the 'blue devils.' The speed of the men on skis was too great, however, for the heavy-footed Boches and they were soon outdistanced. A French battery of heavy artillery received a telephone message giving them the approximate range, and after a period of bombardment the guns in the ruins of the chateau were silenced.

"Storming Sudei Farm. "Then came the opportunity sought by the 'devils'; they began their attack against the center of the German position, which was Sudei farm. They advanced under cover to within about

three hundred yards of the position they had to storm, but the last stretch was across open ground.

"After a brief but sanguinary action the position was carried, enabling the Chasseurs to open a murderous fire on their front and right.

"Without the expected support of their artillery in the chateau, the Germans were powerless against the human waves that swept over them, and they withdrew, but in good order, fighting a rear-guard action until the 'blue devils' charged with the bayonet. The action terminated in a complete rout of the enemy and about 300 unwounded prisoners remained in the hands of the French.

"A recent German communiqué spoke of a repulse of a French attack 'near Metzeral,' but omitted to mention that Metzeral is in the hands of the French, and has been so ever since our gallant allies won one of the most brilliant battles of this war. When the French advance approached Metzeral the Germans began to make a fortress of this little Alsatian town, and the streets were barricaded with barbed wire, and overturned cars masked machine guns. The battle began by an attack launched against the forest. Trees were uprooted in hundreds by the French guns, and gradually the enemy was pushed out of the forest, but it was only then that a fresh surprise was sprung on the French.

"The enemy had dug trenches in the forest, which he filled with barrels of tar; these were connected by electricity with a point behind the German lines, and as the French rushed through the forest this did not stop the advance. They reached the outskirts of Metzeral, and here the fighting became furious. A number of factories were defended by the enemy, and each had to be carried separately by the attacking party.

"From windows machine guns poured a hail of lead on the heads of the French. The men had to break down the doors and fight their way up, story by story. South of the town the enemy defended the cemetery, which held up the attack for a whole night. The tombs were already torn away by the French shells, but the vaults were the scene of fighting of the grimdest description. The handles of coffins were wrenched off and used as knuckle-dusters by the enemy, who made a most stubborn defense; every vault sheltered a small battle, and the vaults themselves had previously been mined by the enemy; when they became no longer tenable they were blown up.

"Capture Metzeral Cemetery. "The cemetery was carried in the early hours of the morning, but not before it held more dead than ever buried in it.

"The taking of this salient did not complete the task set to the French. Practically every house in the town was defended, and for long periods the top story the French had to fight their way before Metzeral was finally in their hands. Truly, the enemy has not caused to make much mention of Metzeral in his official communications.

"At the same time that the French were attacking in this sector, a second successful offensive movement was being carried out along both banks of the Fecht. Two important hills, Nos. 665 and 695, were stormed, and eventually Sillackewasen was taken. From this point Munster was bombarded, which led to the evacuation of this town.

"The progress along the crest of Linge, about five miles north of Munster, led to the withdrawal of the German troops here, although strong reinforcements had only arrived three days previously, but the terrible fire of the French artillery paralyzed the men fresh from the drive in Russia. They were, nevertheless, put in to garrison the town, and there they probably remain, still bombarded by the French, who are slowly but surely creeping along the Munster valley. "Altkirch was evacuated by the Germans two weeks ago, and not for the reasons put forward by the Basel newspapers. The Germans have insisted that the civil population was withdrawn because of the arrival of fresh troops to undertake an offensive in this sector, but the truth is that the lower part of the town is flooded, as it usually is at this period of the year, and the French advance towards Altkirch has made the town unhealthy for the civil population.

"Hartmannsweiler-Kopf is likely to figure in the French communiqués for some time to come, for the Germans will never give up their counter-attacks until they are driven away from their side of the hill. Surprise attacks here are always to be expected, for both sides now know every inch of the ground, and on the summit of the hill the German and French trenches are only about five yards apart. This seems impossible, but it must be remembered that it is the individuality of the soldier that counts for everything.

"Twelve Battles a Night. "Very often a battle lasting some hours will take place for the possession of a mere stump of a tree, and a tree stump has been known to change hands twelve times during the course of a night. An account given to me by a French soldier of a recent French offensive on Hartmannsweiler-Kopf is dramatic in its simplicity. This man has taken part in no fewer than fifteen battles for the hill.

"The crest of the hill was white with smoke," he says. "For two days both sides had left the top of the hill, because both our guns and theirs were raking the ground. We had buried the German dead the first time the crest came into our possession, but their big

shells, from a battery of Austrian guns, 305's, disintegrated their dead, so that when we charged we stumbled over arms and legs and limbless trunks.

"Our attack was launched from three sides; the first charge only took us forward about 150 yards, and then we had to return to our original positions; it was heartbreaking. Before we could attack again the enemy sent up reinforcements, but something must have gone wrong, for hundreds of their men were cut down by their own artillery firing from the ruins of the Hiltzstein chateau.

"We ceased our attack when night fell, but our artillery redoubled its furious bombardment of the enemy's trenches. Their guns fired at ours, and ours fired at theirs and at their trenches. Thirty feet below the ground, snug in our dugouts, we could feel the earth trembling. The Germans kept their men in the trenches because they never knew when our artillery would cease firing and our infantry attack begin again. That is why we captured more than thirteen hundred prisoners. They were haggard and shaking when they were marched into our lines, for no soldiers on earth could stand what our artillery gave them.

"We had very slight losses, comparatively, when we stormed the positions the next day, and if it had not been that the enemy had a few machine guns undestroyed by our fire our losses would have been very much smaller.

"I have been here in Alsace for sixteen months," he added. "I have been wounded three times, and always on the slopes of 'Viel Armand.' Terrible? Not at all. Think what a awful time the Boches must be having!"

## WIFE OF SWISS AVIATOR



Mme. Juan Domenjos, the wife of the Swiss aviator, who recently has started Washington with his daring flights over the White House, has been entertained at several charming affairs by national capital society.

## HOODOO SHIP MAKES MONEY

The Old Freighter Algoa Has More Than Paid Her Purchase Price.

San Francisco.—The old Algoa, formerly hoodoo freighter of the former Pacific Mail, has blossomed out as a real war baby.

This steamer, which in times of peace used to be tied up in the lower bay with cold boilers for long periods, has earned \$200,000 for the company for her when she was rechristened the California. Also she has earned \$90,000 more.

Furthermore, the California—nee Algoa—has now been chartered to a powder company at \$17,000 a day, or \$51,000 a month, or \$612,000 a year, or more than twice as much as her owners paid for her.

It is stipulated in this last charter that she shall ply only between neutral ports, which is taken to mean that she will become a nitrate carrier between South America and the Du Pont powder mills in the United States.

## SELLS AN EGG FOR \$1,000

Mrs. Gifford Sends One, Laid by Fabred Roc, to Denver Museum.

Orange, N. J.—Thrifty housewives who blame their grocers for demanding 60 cents a dozen for eggs may congratulate themselves that they are not compelled to make their purchases from Mrs. Robert Gifford. Yesterday she disposed of her egg supply at the very satisfactory rate of \$12,000 a dozen.

The transaction was not as extensive as Mrs. Gifford may have desired, however, since it involved but one egg, that of the fabred roc, of Arabian Nights' fame, and the purchaser was the Denver museum. Technically, it is the egg of the Aepyornis, the fossil bird of Madagascar, but three of which are to be found in this country.

Bulldog Kills Three Deer. Aberdeen, S. D.—Wylie park and the city of Aberdeen are out three deer. A bulldog got into the inclosure where the deer were kept at Wylie park and when the caretaker went to feed the animals the next day he found all three deer dead. The old buck deer had made a valiant fight for life, but had been worn out by the tenacity of the dog.

American Tree in Europe. The loudest tree was one of the first American trees to be taken to Europe,

## TAKE PLACE OF MEAT

PREPARATIONS OF VERMICELLI AND SPAGHETTI.

Housewife Will Find That Both the Family and Visitors Will Appreciate These Dainty and Also Economical Dishes.

Spaghetti au Gratin.—Break one-half package of spaghetti into short pieces and cook in two quarts of boiling water for ten or twelve minutes. Drain and blanch in cold water. Melt two tablespoonsful butter, add the spaghetti, one teaspoonful salt, a little paprika, one cupful of milk and three-fourths cupful grated cheese. Mix and place in baking dish, cover with grated cheese and bake in hot oven half an hour or longer, if wished quite brown.

Fried Spaghetti.—Take one-fourth of a pound of spaghetti, throw into salted boiling water and boil ten or twelve minutes; make a stiff batter by adding to the spaghetti one teaspoonful of tomato sauce, a grated onion, salt and pepper to taste, one egg well beaten, flour enough to make into little cakes, and fry on a greased griddle.

Indian Vermicelli.—Boil half a pound of vermicelli in a pint of milk until tender; add sugar to taste and a tablespoonful of prepared coconut. When the vermicelli is done and slightly cool pour into a glass dish and garnish with pistachio nuts, blanched and fried, and sultana raisins, seeded. Over the top sprinkle a few pistachio nut-chopped fine.

Vermicelli Patties.—Break vermicelli in very small pieces, cook until tender in salted water. Make a cream dressing of two tablespoonsful of butter, one of flour, and one cup of cream. Cook butter and flour together, when smooth add cream and salt to taste. Put in little patty pans a layer of vermicelli, alternating with the cream. On each layer grate a goodly quantity of cheese. Bake a nice brown.

Spaghetti With Shredded Codfish.—Break one-fourth pound spaghetti into boiling water and boil for twelve minutes, drain and blanch. Put it into pudding dish, dusting a third of a box of shredded codfish through it; beat two eggs very light, add a cupful of milk, pour this over spaghetti and bake half an hour.

Tomatoes Stuffed With Spaghetti.—Break half package of spaghetti into boiling water, boil ten or twelve minutes, drain and blanch in cold water. Select large, firm tomatoes; cut off the tops and scoop out the seeds. Do not peel. After sprinkling the inside of the tomato shells with a very little salt, fill with cold spaghetti chopped, mixing cheese with the spaghetti. Arrange the tomatoes in a pudding dish, replace the tops after stewing cheese on the spaghetti filling; cover and bake one-half hour.

Nutritious Luncheon. Days at home when pressed for time, it is difficult to find something quick and easy for luncheon all too often. Cheese preparations are fine for such occasions and are satisfying. Stale bread, buttered a little and then covered with grated cheese and baked makes an appetizing dish. The cheese-covered bread should be piled up in layers in a baking pan and milk enough to moisten the bread poured into the pan, then the mixture should be placed in a moderate oven to bake. A plain lettuce salad with a French dressing is a pleasant addition, or a sliced tomato, green peppers or onions may be made into a salad and eaten with the baked dish. Freshly prepared tea and good bread and butter is all else required.

## Pound Cake.

Cream a half cupful of butter, add one and a half cupful of pastry flour once sifted. Beat the yolks of five eggs until thick, add one and a half cupful of powdered sugar, gradually, beating constantly. Combine the mixture with the creamed butter, add the beaten egg whites and one teaspoonful of vanilla. Sift over one teaspoonful of baking powder and beat thoroughly. Turn into a buttered, floured pan, and bake in a moderate oven. Remove from the pan, and cut in fancy shapes. Cover with boiled frosting, garnish with shredded coconut, fruit or rose leaves.

## Chicken and Mushrooms.

A delicate dish for a dainty lunch or a meal for an invalid is a combination of chicken and mushrooms prepared in a casserole. The mushrooms are fried in butter very lightly, then a tablespoonful of flour mixed with a scant cupful of milk is poured in and cooked until creamy. The mushrooms and cold chicken are packed into the casserole in alternate layers and the creamy sauce poured over. The dish is set in the oven until the contents are heated through evenly.

## Pork Chops, Southern Style.

Fry pork chops until well browned. Slice same number of medium sized onions and spread over chops in frying pan, seasoning chops and onions with salt and a little pepper. Pour on enough boiling water to cover the chops, but not enough to float the onions. Cover the frying pan and simmer one hour; then remove chops and onions and thicken the gravy.

## Pear and Cheese Salad.

Peel the pear whole and core it without cutting in quarters. Fill the hole made by coring the pear with a paste made by mixing together Roquefort cheese and a small quantity of cream or French dressing. The cheese should be of the consistency of a thick paste. Set the pear in a bed of lettuce leaves and pour French dressing over the whole.

## Caramels.

Two and one-half cupfuls brown sugar, one cupful sweet cream, one-fourth pound glucose. Boil together one-half hour, then add one-fourth pound chocolate and one-fourth pound butter and boil half hour longer. Pour into buttered tin, and when cool cut in squares and wrap in waxed paper. These are the real, gummy caramels.

## GOOD TOAST REQUIRES CARE

Some Principles to Be Observed if One Would Have the Dainty at Its Best.

The principle that underlies toast-making is threefold:

1. Heat evaporates moisture through-out the slice of bread.

2. Intense heat changes the contents of the starch granules on the surface of the bread to dextrin.

3. Intense heat, long continued, will change first the surface starch and then all to carbon (charcoal.)

A good cook will secure the first two, and avoid scorching the bread. Successful toast making depends upon these points:

The selection of bread already partially dry.

The cutting of bread into slices of uniform thickness.

Regulating the source of heat.

Placing the slices firmly in a toaster or on a fork or evenly on a rack when toasting by gas.

Keeping the toast at a distance from the source of heat that insures a steady but not too rapid change.

Turning the slices, or the toaster, to cook each surface in turn and thus make the process slower.

Stopping the process before the carbon is formed and the toast burned.

## EASILY MADE SWEET PUDDING

But to Be Perfect It Must Be Prepared Twenty-Four Hours Before It Is Served.

Only the foresighted housekeeper need choose this pudding, because it must be prepared twenty-four hours before it is to be served. It is, however, so very simple and has so high a food value that it amply rewards the cook for the care needed in its preparation. One dozen lady fingers, two cakes of German sweet chocolate, two tablespoonsful sugar, two and one-half tablespoonsful water, four eggs, vanilla to taste.

Into a spring form carefully lined with wax paper put a layer of lady fingers. Melt the chocolate and sugar in the water over a moderate fire. When it is thoroughly dissolved take from the fire and cool. Then add the yolks of the eggs, one at a time, and keep beating. Next put in the vanilla and last the stiffly beaten whites of eggs. Pour half of the mixture over the lady fingers in the mold and then spread another layer of lady fingers upon which the remaining custard is poured. A layer of lady fingers comes last, dusted over with finely chopped almonds and powdered sugar. Set in the icebox twenty-four hours and serve with whipped cream.

## Peach Delight.

Beat one egg till light with three tablespoonsful sugar; add four tablespoonsful melted butter, half teaspoonful salt, one cupful milk and two cupfuls flour with which has been sifted two level teaspoonsful baking powder; when well mixed stir in one cupful sliced canned peaches, which have been drained free of all juice, being careful not to break slices; turn into large bread pan and bake 45 minutes in moderate oven as you would cake; serve warm on large platter, piled high with whipped cream sauce. Garnish with slices of peach.

Sauce: Whip thick, cupful heavy cream till quite thick, then gradually add two tablespoonsful heavy sweet peach juice, one teaspoonful powdered sugar and four drops vanilla.

## Meringues.

One cupful egg white, one-quarter teaspoonful salt, one cupful fine granulated sugar, half teaspoonful vanilla; add salt to eggs, beat until very stiff, add two tablespoonsful sugar, beat five minutes; so continue until half sugar is used. When very stiff cut and fold in remaining sugar; drop in by spoonfuls on to wet paper on inverted dripping pan; bake in a slow oven 30 minutes; remove from paper, take out uncooked portion, dry in oven, cool and fill with ice cream which can be purchased, half pint, or fill whipped cream; put two halves together.

## Fish Cooked in Paraffin Paper.

Ask any housewife what in her work she hates the most and she will say without a moment's hesitation, "Washing fish pans." This very disagreeable duty may be avoided by wrapping up the fish before it is put into the baking pan, in paraffin paper. If the pan is also carefully lined with the paraffin paper just as if a cake was to be baked in it, all the clutter of fish bones and incidentally the odor will be removed when the paper is peeled out after the fish is served. A quick boil-up with salted water will clean the pan perfectly.

## Orange Cream.

Boil the rind of a Seville orange very tender; beat it fine in a mortar; put into it the juice of a Seville orange, four ounces of loaf sugar and the yolks of four eggs. Beat all together for ten minutes, then by gentle degrees, pour in a pint of boiling cream; beat till cold. Put into custard cups, set into a deep dish of boiling water and let them stand till cold again. Put at the top small strips of orange paring cut thin or preserved chips.

## Onions and Eggs.

Allow one large onion and one heaping teaspoonful butter for each egg used. Melt the butter in a saucepan, peel the onions and cut into small pieces or slices into the pan. Season with salt, cover the pan and fry until brown, turning them often. Beat the eggs, season with salt and pepper, and pour over the onions. Cook until the eggs are set, stirring often to prevent burning. Serve on rounds of buttered toast.—Farm and Home.

## Effective Cleaners.

For cleaning the inside of water bottles, long-neck vases and pitchers, try raw grated potato, soft tissue paper wads, the inside skin of the egg, or ammonia soap suds before using gun shot, which is so apt to break or crack the article. Sometimes lemon juice and salt with grated raw carrot will do the work.

# WAR-BOUND SWITZERLAND



FEDERAL PALACE AT BERN

WAR-BOUND Switzerland has been confronted with probably the most discouraging economic difficulties brought about by the world war for any neutral country, for it depends upon other nations for most of its raw materials, for much of its supply of wheat for home consumption, and for the handling of all its over-sea business, says a bulletin of the National Geographic society.

Although not quite one-third as large as New York state, without any important coal and iron deposits, and unable to produce enough food to cover the demands of its people, Switzerland, nevertheless, has, due to several great advantages which balance the unfavorable conditions, progressed in wealth and comforts on even terms with its powerful neighbors. It has become an industrial country of first rank and, at the outbreak of the war, it possessed an important and growing commerce with many countries.

Like Holland, the remarkable progress of Switzerland must be credited to the character of the people and to the encouragement of their free institutions. Nearly half of the country is largely unproductive. All of that part of Switzerland which lies toward Italy in the south is a bare, snow-and-ice crowned mountain land, including unexploited forests and a few high pastures. In the north, around Lake Constance, are found rich vineyards, while above the vineyards on the middle slopes of the Juras, are pasture lands where the cows are kept, from whose milk the famous Swiss cheeses are made.

Industrial Belt Is Wide. Industrial Switzerland forms a wide belt, which stretches from the Austro-



MARKET SQUARE, BASEL

Hungarian border around to central France. Here cotton, laces, embroideries, machines, silks, straw-plaiting, ribbons, locomotives, watches, clocks and leather wares are manufactured for export; while in the hills and flat lands of the central plain are situated the Swiss farms, many of the important dairies, straw-plaiting, wood-carrying and chemical industries.

The straw-plaiting is made by the peasantry. It is a home industry, as is that of the Swiss wood carving. Despite its isolation in the midst of great industrial competitors and its lack of almost all of the important raw materials, it is to its mills and factories that Switzerland mainly owes its wealth.

The mountain republic derives less support from its agriculture than does any country in Europe except Norway, for only about one-sixth of it can be tilled. Many of its farms have been coaxed into being on the abrupt mountain sides, and to till them is almost as dangerous a task as that of the structural iron worker on a skyscraper. Fully half of the country lies above the zone of agriculture, and much of the soil that could be made productive is used as pasture land. Switzerland grows hemp, flax, caraway, fruits (citron, lemon, mulberry, orange, olive and pomegranate), corn, maize, oats, poppies, potatoes, barley, rye, spelt, saffron, tobacco and wheat. In normal times it had to import from Russia, Hungary and the United States three times as much

## Introducing Foreign Plants.

The introduction of foreign seeds and plants by the United States department of agriculture has assumed immense proportions. The total number of varieties introduced since 1907, when the section of seed and plant introduction was established, amounted last July to more than 40,000. During the last year more than 2,000 varieties were introduced, while 171,831 experimental plants and 11,465 packets of seed were placed with experimenters, and a record was kept of each. During the same year more than 500 shipments of experimental seeds and plants were made to foreign agricultural institutions, in exchange for material sent to this country by them.

## Golf Is Still Golf.

The fact that the form of clubs has changed with the centuries does not involve a change in the game itself. Golf is still the game that was played in 1563, when we read in the Royal Accounts of England that the sum of two pounds two shillings was paid "for the king to play at the golf with

## Wise Father.

Carryo Wise—What did papa say when you asked him for my hand? Charlie Norokow.—He said the family was overworked now.

He Knew. She (quoting)—"Love took up the harp of life." He (absently)—And tuned it to domestic strife.

## FALLS IN LOVE WITH PHOTO

Then Man Meets Girl When She Goes West on Visit and She Stays.

Denver.—A photograph of a pretty girl displayed on the mantelpiece in the home of Dr. and Mrs. H. D. Sewell at Chama, N. M., a year ago, resulted in the marriage here of Miss Blanche Kaufman of Mechanicsburg, Pa., and Miguel A. Gonzalez, a wealthy cattleman of Abiquiu, N. M.

## Original Hornpipe.

Hornpipes are so called from their having been performed originally to the Welsh pip-corn, or hornpipe.